"The South 40"

by JAMES A. SMITH
EXTENSION AGENT

Flue-cured tobacco growers may have to designate the warehouse they intend to market their tobacco if a proposal developed last week goes into effect.

There will be more information as to exactly how this will be accomplished if it is approved by the Secretary of Agriculture.

* * *

When Your Youngster Wants A Gun is a publication available from National Sports Foundation.

It attempts to answer questions like: Is the equipment costly? Are organized activities available? Why is shooting safe? Why do youngsters want to shoot? How old is old enough?

The last question is summarized with: Does your youngster follow directions well? Is he conscientious and reliable? Would you leave him alone in the house for two or three hours? Would you send him to the grocery store with a list and a $20 bill? If the answers to these questions or similar ones are "yes", then the answer can also be "yes" when your child asks for his first gun.

* * *

Lawn mower safety should be stressed as we enter a period of increased outside activities. We have a publication relating to this subject.

* * *

Farmers should begin to plan now for grain storage bins if they expect to have them erected in time for fall harvest. There can be expected delays in procurring bins, drying, and handling equipment. Orders should be placed now.

* * *

Several home owners have inquired about control of clover mites in the home. These insects are quite small and can cause concern, even though they are not biting insects.

A pyrethrin spray will control them in the home. However it will be necessary to spray a border area around the home to stop the invasion. Malathion or diazinon does a good job out-of-doors.

* * *

The Appomattox Cattlemens Association has 36 members.

Last Thursday night this group had an outstanding meeting on marketing.

Their next meeting will be a hamburger cook-out and grading demonstration at the Hugh Braford farm on July 12. In October they will have a meeting to discuss management and selection of a herd sire.

* * *

That lousy feeling in the morning may not be remedied by a cup of black coffee. Could be the real thing. A world-wide epidemic of head louse infestation is cropping up according to some entomologist.

They say, "Whether the sharp increase in incidence of head lice was affected by long-hair styles in both sexes can only be a matter of conjecture, but it is true that long hair increases the difficulty of controlling head lice."

Some of the old standard insecticides have either fallen into disfavor; there has been a change in human behavior; or the lice are becoming resistant to some insecticides.

* * *

PRECIPITATION

Last week	2.51
This Month	2.73
This Year	12.44

FLUE-CURED TOBACCO MEETINGS SET TO EXPLAIN "GROWER DESIGNATION" OF MARKETS

A series of 11 informational meetings are scheduled for flue-cured tobacco growers and warehousemen to explain the new "Grower Designation" of markets, according to Mahlon K. Rudy, State Executive Director of the Virginia Agricultural Stabilization and Conservation Service (ASCS).

In an effort to improve marketing procedures for flue-cured tobacco, growers will designate the warehouse where they will market their tobacco and the amount of tobacco they will market. In general they must designate a warehouse within 80 miles of the county seat in the county where the tobacco is grown. In areas where there are fewer than five markets within the 80 mile limit, growers may designate warehouses outside the 80 mile limit.

Rudy said the Virginia meetings are scheduled April 17 for 9 a.m. at the Old City Armory, Floyd and Spring Streets, Danville, Virginia, and for 3 p.m. at the American Legion Building, Brooks Avenue, South Hill, Va. All tobacco producers and warehousemen are urged to attend. William Lanier, Director of the ASCS Tobacco and Peanut Division in Washington will conduct the meetings.

In order for flue-cured tobacco growers to be eligible for tobacco price support, Rudy said they must designate where they will sell their tobacco and how much they will sell. If a grower wishes to change his designation, he may do so within the first five working days after the market in any flue-cured area has opened.

PORK PICKIN'S

Appomattox Pork Producers

On last Thursday night the South Central Feeder Pig Association held their monthly sale. 980 heads were sold with the top ten heads being sold for $74.75 c.w.t.

For the first time docked tail pigs were sold separately but only in the 1 and 2 class. Pigs with dock tails sold for $1.00 more c.w.t. than the same weight pigs with tails. 45 pound pigs averaged $30.00 per head.

The high cost of meats to the consumer is no longer due to the farmer prices. One only needs to check the local wholesale prices with those being charged by those in the retail business to verify this. In the last week of March, hot dogs were being marked up 50c per pound from retail level over wholesale prices and sausage about 30c per pound.

"That's a lot of profit for retailing a prepackaged item!"

CALENDAR OF EVENTS

		Farmville Livestock Mkt.
Cross Bred Gilt Sale	April 11, 7 p.m.	Farmville Livestock Mkt.
Market Hog Tele Sale	April 15	Farmville Livestock Mkt.
Feeder Pig Show	May 13	Harrisonburg, Va.

RECIPE OF THE WEEK
VALENTINE SAUSAGE 'N CHEESE SPECIAL
Yield: 5 Sandwiches

1 pkg. (1/2 lb.) Brown 'N Serve Sausage
5 slices bread, cut into heart shapes
1 tbsp. finely chopped onion
2 medium tomatoes, sliced
1 jar Old York cheese spread

Toast bread lightly. Sprinkle chopped onion on toasted bread. Cut tomato into slices 1/4 inch thick. Cut tomato slices in half. Place tomato over onion. Spread cheese over tomatoes. Place sausage on cheese. Place on broiler rack and broil 3 inches from source of heat until sausage is brown and cheese melts. Serve immediately.

Defensive Driving Course

A Defensive Driving Course will be offered April 16, 18, 23, 25 at the District Extension Office on Main Street from 7:30 - 9:30 p.m. The class is sponsored by the Women's Committee of the Appomattox County Farm Bureau. The cost will be $1.00 for a Driver's manuel and there will be no test. A Driver's License is required.

The course trains the average driver to prevent accidents in spite of adverse conditions.

The course content centers on such considerations as: Analizing accidents, Evading the Head-on-Crash, Driving Expressways Successfully, Passing Maneuvers (12 points of perfect passing), Determing Right-of-Way, Juding following distance by the "2 second rule", Drinking when you drive, Facing facts about pedestrian accidents and Evading the mystery crash.

Telephone to enroll: Mrs. Richard Krantz, 993-2860; Mrs. J. D. Gilliam, 993-2935; Mrs. H. B. Jones, 392-3283; Mrs. John Hix, 248-5396; Mrs. R. K. Martin, 248-6508.

Mr. R. W. Mitchell is chairman of the Appomattox Highway Safety Commission.

The instructor will be Mrs. Zeanette K. Roberts, Chairman of Virginia Association of Women Highway Safety Leaders, District Eleven. The course is open to the public.

help us help

Beckham

Mr. and Mrs. L. E. Martin spent Sunday with Mr. and Mrs. Gibbs Martin. Those visiting in the evening were, Mr. and Mrs. Alfred Martin, A. C. Micheal, Edward Bryon Peters, Mrs. Geraldine Moore, Debbie Gwen, T. C. Harvey and Mr. and Mrs. Robert Morris and Melonie.

Visiting Mr. and Mrs. Alfred Moore and Timmy Sunday afternoon were Mr. and Mrs. Edgar Tuck, Miss Kathy Tuck and Randy Moore.

Mr. and Mrs. Marvin Moore Jr. and family and Mr. and Mrs. Kenneth Henderson visited Mr. and Mrs. John Moore Sunday. Michael Henderson spent the week end in the home.

Mr. and Mrs. Alfred Moore visited Mr. and Mrs. Mundy Moore and Mr. and Mrs. Watts Moore and Leon Sunday night.

Mr. and Mrs. Paul Burge bisited Mr. and Mrs. Paul Crews and family Sunday afternoon.

Mrs. H. C. Moore was Sunday dinner guest of Mr. and Mrs. Tom Schmutz and girls.

Mr. Herman Moore Jr. was here Friday for a brief visit.

Welfare Committee Named Outstanding By FHA

The Welfare Committee of the Senior Chapter of Future Homemakers of America was named the Outstanding Committee of the Year at the annual Mother-Daughter Banquet held on Thursday evening. Members of the committee, shown above from left to right, are Nancy Winston, Pam Chenault, Judy Morris, Merium Ferris, Diane Ferguson and Betty Cheatham.

The Appomattox Senior Chapter FHA has many committees including Social, Degree, Publicity, Hostess, Welfare and Scrapbook. During National Future Homemakers of America Week the committee that has been most active is selected and named Outstanding Committee for the Year.

During the year 1973-74, the Welfare Committee has carried out the following activities: In October they visited a hospital for a Halloweeen Party, in November they gave a basket to a needy family, in January they visited a nursing home and in February they visited a hospital and gave a Valentine Party.

This month they plan to give a party at Miller Home for the children in Lynchburg.

Speech and Hearing Cli[nic] Set For Apr[il]

A Speech and Hearing [Clinic] will be held in Appo[mattox] Sunday, April 28th, fr[om] ... in the afternoon.

The first of its kind ... in Appomattox, the L... is sponsoring the Sp... Hearing Clinic as a ... service project. The ... the clinic has not bee[n] ... on at this time but ... the county will be no[tified at a] later date.

Cecil Tillery, pri[ncipal] Appomattox Coun[ty] School, and James B... hardware Company, ... ving as co-chairmen ... Speech and Hearing C...

Receives Award

CHICAGO, April ... National Safety Co[uncil an]nounced today that ... side Electric Cooper[ative lo]cated at Crewe, Va., ... presented the Coun[cil's] award for its excell[ent] record.

The award is prese[nted] where an establish[ment's re]cord satisfied regi[re]ments laid down ... Council's Award ... Recognizing Good ... Safety Records.

The Cooperative ... injury-free period of ... man-hours from July ... December 31, 1973.

14 DAY
DOLLAR-SAVING SALE
ON THESE
ARMSTRONG CARPETS
APRIL 1-14

Never before has there been an Armstrong-sponsored sale on these carpets! Now there is! That's why we're able to offer these sale values—but only for 14 days.

IF YOU HAVE EVEN BEEN THINKING OF BUYING CARPET...NOW IS THE TIME!

Order now, to take advantage of these "never before" values.

drawingroom

A lush cut-pile plush that looks expensive but isn't. You've never seen colors like this for only $5.95 a square yard! 14 colors to choose from. Put Luxurious Red, Solar Glow, Veronese Brown, or Silver Sage in even the most ordinary room... and watch it come alive. Every stunning color also offers you dense construction, luxurious appearance, and blot-up stain resistance.

"NEVER BEFORE SALE" price is in effect for 14 days only!

$5.95 square yard

Residence I

It's as informally elegant as a shag, as luxuriously sophisticated as a plush! Not as high as some shags, or as low as some plushes. It's a happy medium... the best of both worlds! At first glance, you'll be enthralled by the beauty and soft, soft feel of Residence I. Later, much later, you'll appreciate the built-in durability of the 100% spun nylon pile that's twisted and heat-set to keep its pretty face pretty.

"NEVER BEFORE SALE" price is for 14 days!

$6.95 square yard

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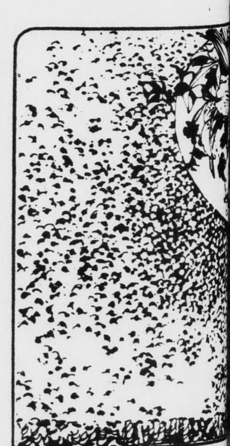
Offers durability... plus the decorator interest of subtle sculptured texture! Unique shimmering beauty you may never have seen before! Two tones of color in each tiny tuft for subtle, yet beautiful, highlights. Two levels of loop, plus a third sheared level, give Nearness plush-like luxury in a truly practical carpet.

And you can have Nearness for the next 14 days at our "NEVER BEFORE SALE" price!

$6.95 square yard



park la[ne]

Is this the only carpet in the w... changes moods as quickly as yo...? Truly elegant, for the days, ... events when you are or want to ... formal, relaxed for everyday living ... Park Lane can mirror your mu... 17 exciting, vibrant colors ... cents, cool greens, rich golds ... a dense, dense shag, with the ... luxury of a plush. You always ... carpet like Park Lane.

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PLUS 50c HANDLING AND DELIVERY
LIMIT ONE PER CHILD TWO PER FAMILY
BABIES CHILDREN ADULTS GROUPS $1.00 PER
Select From Finished Pictures In LIVING COLOR
DATES: April 11, 12 & 13
Thurs., Fri. and Sat.
PHOTOGRAPHER HOURS 10 A.M. TO 1 P.M. - 2 P.M. TO 6 P.M.

GOOD NEWS FOR HOMEMAKERS

By:
Shirley W. Walton
Extension Agent

Save With Leftovers

Save pork-roast drippings, and chicken fat skimmed from soup or fricassee. Use either for making gravy. Chicken fat also adds flavor to white (cream) sauce, or, used along with a little butter or margarine, can season hot cooked vegetables.

Heat the slimmed fat in a saucepan over low heat until melted; pour off clear fat into clean jar (leaving any sediment in the pan), cover tightly and keep in refrigerator to use as needed.

Season leftover mashed potatoes with grated onion, shape into patties and brown on both sides in bacon drippings, butter or margarine.

Rinse the catsup or chili-sauce bottle with water, a little vinegar or dry wine. Add the mixture to pot roast or other braising meat or poultry, or use in making gravy or salad dressing.

Mix leftover salad dressings with other dressings for intriguing new flavor.

Use leftover oil-and-vinegar dressing for brushing meat or poultry while broiling, or for marinating meat before broiling.

Cool leftover chicken broth, then freeze in ice-cube trays--ones you don't use for making ice cubes. Store the cubes in freezer bag in freezer and remove only as many as needed at one time.

Flavor vegetable soups with bones from beef roasts and steaks. Season soups or dishes made with dry peas and beans, cabbage and other strong-flavored vegetables with bones from smoked hams and picnics.

Chill and combine drained leftover vegetables with diced onion and mayonnaise for salad.

Crush stale, plain cookies and use crumbs to coat ice-cream balls or make crumb piecrusts. Or crumble cookies and use as garnish for desserts or in place of whipped cream or meringue on cream pies.

Cut stale, unfrosted cake into cubes, oven-toast and use as sweet croutons with ice-cream, milk puddings, custard sauce. Or warm cake slightly in oven and top with ice cream, sundae sauce, fruit preserves.

Use up those extra egg yolks in these ways: Substitute 2 yolks for one of the whole eggs in recipes for cake or soft or baked custard. Use them in a french-toast mixture. Add them to eggs for scrambling, or omelets, or to white (cream) sauce. Or hard cook the yolks in place in strainer, lower into simmering water, simmer a few minutes until firm (and chop or mince them for garnish or in salads, sandwich fillings

Extra egg whites can be whipped for a lerigue for cream pies made with pudding and pie-filling mix. Or save them for chiffon cake. To hard-cook them, for use as garnish or in salads: Bake in well-greased, shallow baking dish in 325°F. oven for 10 minutes or until firm, then chop.

Recipe of the Week
Lemon Coconaut Pound Cake

1 lb. box confect. sugar
... eggs
1 1/2 sticks margarine
2 cups all purpose flour
1 1/2 tsp. lemon extract
1 3 1/2 oz. can angel flack coaconut
(eggs & margarine at room temperature)

Put margarine in a large mixing bowl. Add sugar and beat with mixer until fluffy. Add eggs, one at a time, beating well after each addition. Sift flour three times. add flour, extract and cocoanut, mixing lightly, with as few strokes as possible. Pour into a well greased 10 in. tube pan. Bake in a pre-heated 350° oven for 1 hour.

Hollywood

Mrs. Sadie Beard of Vienna, Virginia is spending some time with Mr. and Mrs. H. W. Jenkins.

Mr. and Mrs. Robert Coleman visited Mrs. W. T. Covington Sunday afternoon. Mrs. Covington isn't feeling so well at this time. We wish her a speedy recovery.

Mr. and Mrs. R. G. Austin and Tom were visitors Sunday night in the home of Mr. and Mrs. L. H. Watson. Mr. and Mrs. Harry Johnson of Vernon Hill spent Sunday in this home.

We are very sorry Mr. Monroe Webb is having trouble with his foot. We hope he may soon be well.

Mrs. Roberta Hanenkrat and Mrs. Ethel Baldwin of Richmond spent Wednesday with their sister Mrs. M. L. Covington.

Mr. and Mrs. L. L. Webb, Miss Joyce Webb and Miss Odell Webb visited Mr. and Mrs. Wilson Scruggs Sunday afternoon. We pray Mr. and Mrs. Scruggs may soon be feeling better.

Mr. and Mrs. R. M. Webb visited Miss Nannie Webb at the Jamerson Nursing Home in Pamplin Sunday afternoon. They also visited Mr. and Mrs. Billy Lowe of Route 2.

Mr. and Mrs. Bennett Gilliam of Farmville were visitors last week in the home of Mrs. W. T. Covington.

Mrs. Ioan Mayberry of Newport News returned home Friday after spending some time with her son-in-law and daughter Mr. and Mrs. Kenneth Deaner and family. Mrs. Deaner and daughters accompanied her home and spent the week end.

Mr. and Mrs. L. L. Webb, Mrs. Raymond Franklin and Mrs. Charlie Bagby attended the Spring 1 Group Meeting at Glen Memorial Church at Prospect Tuesday night.

Mr. and Mrs. L. L. Webb, Miss Joyce Webb and Miss Odell Webb visited Mr. John Webb and Mr. and Mrs. Monroe Webb Friday.

Dinner guest Sunday of the W. H. Wingfield were, Mr. and Mrs. James Waldron of Bedford; Mr. Kenneth Deaner and Mr. Thomas Woodall. Others visiting in this home in the afternoon were Mr. and Mrs. Frank Woodall and Mr. and Mrs. Bill Watson and William.

Those visiting Mrs. Charlie Bagby during the week were Mrs. Herbert Abbitt, Mrs. Iva Covington, Mr. and Mrs. James Woodall, Mr. Thomas Woodall, Mr. and Mrs. Bill Watson and son and Mr. and Mrs. W. H. Wingfield and daughter Julia.

PAMPLIN ELEMENTARY SCHOOL CAFETERIA MENU

Tues., April 16 - Hot on bun, pork & beans, slaw, cookies, milk.

Tues., April 17 - Grilled Cheese sandwich, stuffed celery, lima beans, peaches & milk.

Thurs., April 18 - Bologna, buttered rice, green beans, gingerbread, biscuits, butter, milk.

Fri., April 19 - Spaghetti w/meat, turnip greens, apple sauce, rolls, butter, milk.

Cross-Bred Gilt Sale
APRIL 11, 1974 at 7:00 P.M.
Farmville Livestock Market

THE GILTS WILL WEIGH 200 POUNDS AND UP AND COME FROM REPUTABLE HERDS. ALL GILTS WILL BE GRADED BY VIRGINIA DIVISION OF MARKETS LIVESTOCK GRADERS WITH ONLY CHOICE AND FANCY GILTS BEING SOLD.

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South Central Virginia Feeder Pig Association

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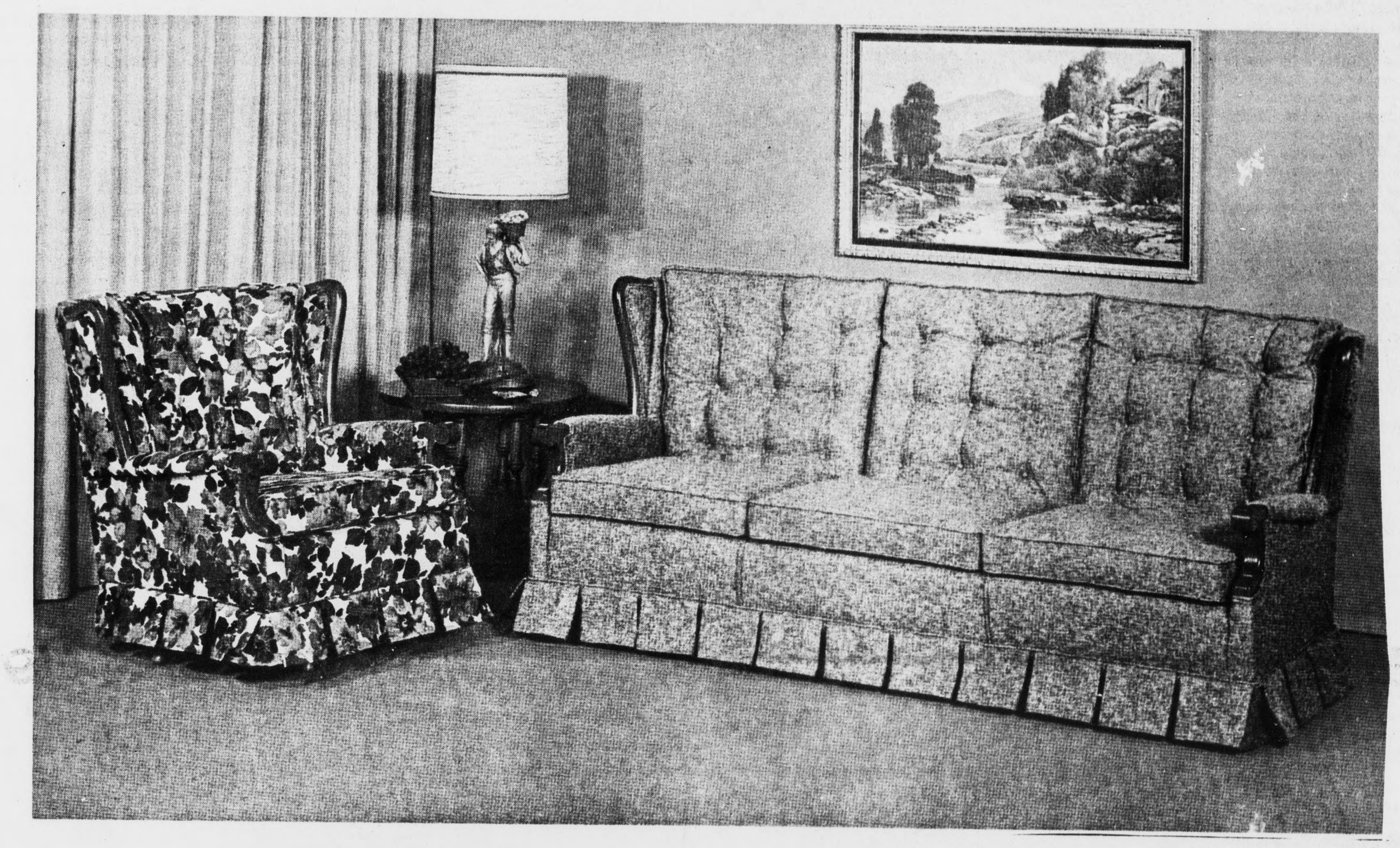

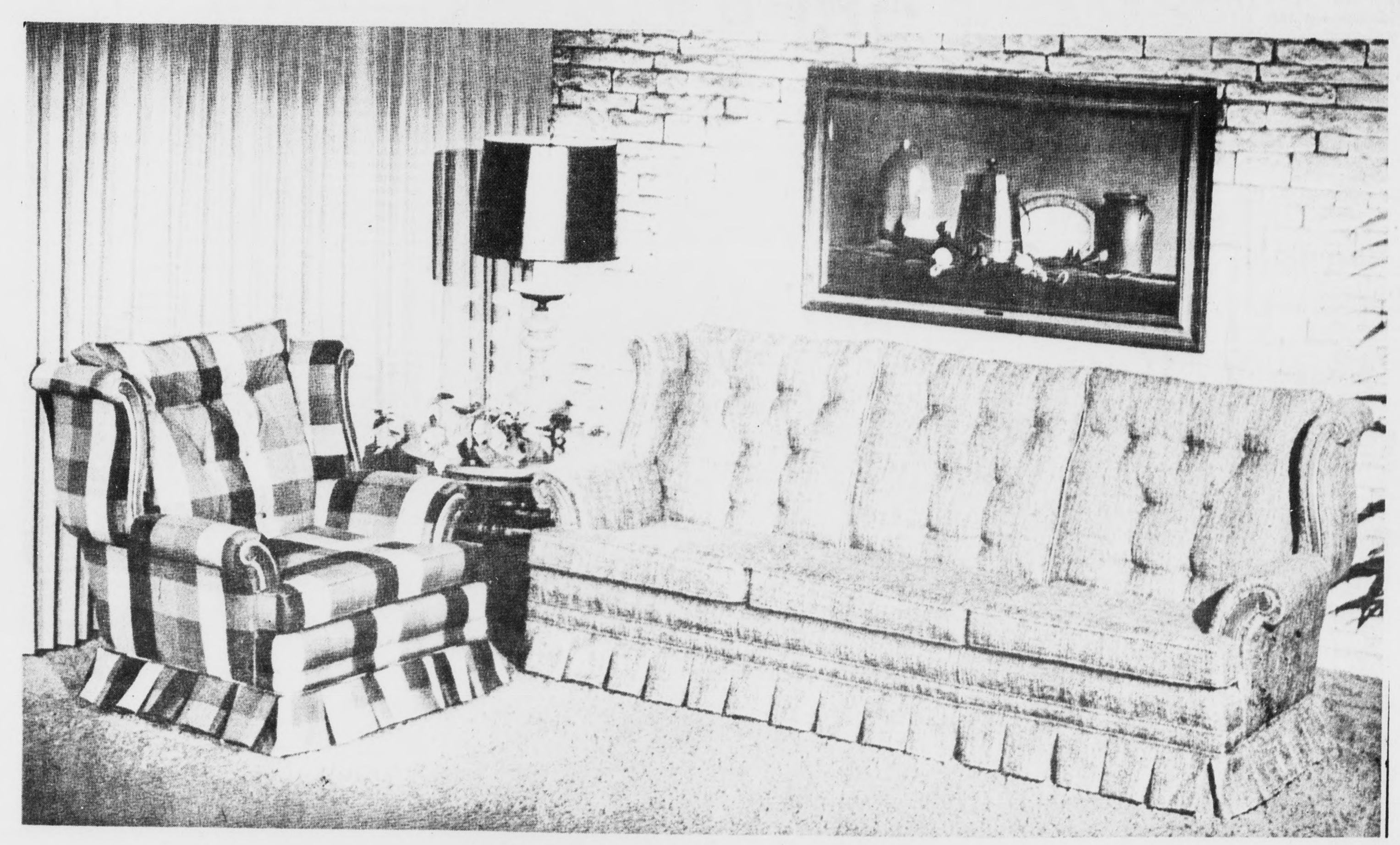

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